

## SHARED PLATES

### MOMED PLATE

avocado hummus / tzatziki / traditional hummus  
curried lentil salad / marinated olives / muhammara  
eggplant ikra / spicy pickles  
selection of 1 / 3 / 5  
8.50 / 16.50 / 23.50

### MOORISH PRAWNS

garlic butter / ras el hanout / saffron / toasted ciabatta 14.50

### ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / lemon zest  
crushed hazelnuts 12.50

### GREEK MEATBALLS

lamb & beef / spicy chermoula / toasted pine nuts  
fresh pomegranate / feta / soft herbs 13.50

### FALAFEL MEZZE

avocado hummus / spicy pickles 10.50

### MOMO CHIPS

herbs / sea salt / garlic aioli\* 6.50

## SALADS

add chicken breast 4.50, falafel 4.50, grilled salmon 8.50, grilled prawns 8.50

### BEETS, BURRATA & BULGUR

baby kale / toasted pistachio / garlic vinaigrette 16.50

### CHOPPED MED

organic romaine / arugula / chiooggia beets  
walnuts / dried currants  
labneh dressing 14.50

### ORGANIC THREE-GRAIN

quinoa / farro / wild rice / arugula / avocado / shaved radishes  
baby zucchini / herb vinaigrette 15.50

### MODERN GREEK

organic romaine / fennel / red onions / tomatoes  
cucumbers / kalamata olives / roasted red peppers  
feta vinaigrette 14.50

### BAZAAR

roasted mary's chicken / organic baby romaine / boiled egg  
piquillo peppers / garbanzo beans / cherry tomatoes  
avocado / halloumi cheese / creamy dill dressing 18.50

### CLEOPATRA

organic butter leaf / feta / sumac / tarragon / red onions  
sherry vinaigrette / dates / grapefruit / dukkah 15.50

### FATTOUSH

mary's chicken / romaine hearts / cucumber / tomatoe / labneh  
radishe / red onion / sumac dressing 18.50

## SOUPS

cup 6.50 / bowl 9.50

### GRANDMA'S CHICKEN SOUP

israeli couscous / spinach

### VEGETARIAN SOUP OF THE DAY

seasonal preparation

## BOTTOMLESS MIMOSA

EVERYDAY UNTIL 3PM  
18/PER PERSON  
WITH PURCHASE OF AN ENTRÉE  
2 HOUR LIMIT

## \$5 HAPPY HOUR

FOOD, WINE & BEER  
MONDAY - FRIDAY 3PM TO 6PM

## \$10 PIDE & FLATBREADS

CHEAP EATS MONDAY NIGHTS  
ALL PIDE & FLATBREADS ONLY 10

## CHEAP WINE TUESDAYS

50% OFF BOTTLES OF WINE ALL DAY

## BURGERS / WRAPS

choice of garden greens or momo chips

### GRASS FED BURGER

grilled halloumi cheese / harissa aioli\* / arugula  
pickled red onions / brioche bun 15.50  
– sunny organic egg\* 1.50

### LAMBURGER

crispy shallots / tzatziki / romaine / tomatoes  
brioche bun 18.50

### DUCK "SHAWARMA"

blistered cherry tomatoes / black mission figs / garlic aioli\*  
arugula / onions / rolled in house-made lavash 16.50

### CHICKEN SOUVLAKI

yogurt marinade / tomatoes / chickpea aioli\* / soft herbs  
sumac vinaigrette / onions / rolled in house-made lavash 14.50

### SPICY SALMON

soft herbs / blistered cherry tomato / harissa yogurt\*  
onions / rolled in house-made lavash 16.50

### FALAFEL

avocado hummus / tomatoes / spicy pickles / arugula  
onions / rolled in house-made lavash 13.50

## BRUNCH FAVORITES

### SHAKSHUKA

sunny organic eggs / spicy tomato ragu / bell peppers  
onions / baby kale / Aleppo peppers  
tzatziki / toasted ciabatta 14.50

### STEAK SHISH SALAD

charred romain / blistered cherry tomatoes  
red wine vinaigrette 22.50

### SMOKED SALMON TOAST

dill cream cheese / grilled tomatoes / poached organic eggs  
herb vinaigrette / grilled ciabatta 16.50

### CHICKEN BREAST SKEWER

yogurt marinade / chickpea aioli\* / rice pilaf  
soft herbs / sumac vinaigrette / choice of one momed plate 17.50

### FIRE ROASTED SCOTTISH SALMON

cashew salsa verde / baby kale / cherry tomato 25.50

## PIDE / FLATBREADS

from our wood-burning oven

### KHACHAPOURI

akawi cheese / sunny organic eggs  
spicy ohanian's beef soujuk (halal) / kalamata olives  
red onions 17.50

### FIG AND ARUGULA

caramelized onions / akawi cheese / dukkah  
red wine reduction 16.50

### ZA'ATAR & PANEER

akawi cheese / extra virgin olive oil 13.50

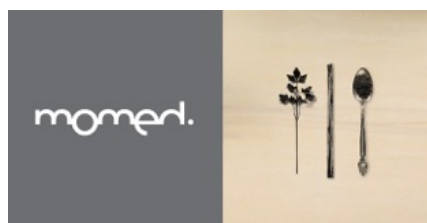
### WILD MUSHROOM

akawi cheese / mozzarella / herbs / watercress  
aleppo pepper 15.50

### BURRATA

spicy tomato ragu / torn basil / allepo pepper 16.50

## RECIPES FROM THE MODERN MEDITERRANEAN



we are a proud supporter of los angeles's living wage initiative. california state law does not allow gratuities to be shared with kitchen staff. In support of a more equitable compensation a 3.5% surcharge is added to your bill. No portion of this surcharge is distributed as a tip or gratuity to the restaurant's serving staff. as always, gratuity for service rendered is at your discretion. If you would like the charge removed please let your server know.

\*consuming raw or under-cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects

Let us caterer your next event [www.atmomed.com](http://www.atmomed.com)